



PRESTIGE[®] PRO SERIES GRILLS

ELEVATE YOUR GRILLING GAME. UPGRADE TO A NAPOLEON.

**EVERY.
DE**🔧**AIL.
MATTERS.**



**NO DETAIL
TOO SMALL.**

SEE THE DIFFERENCE A NAPOLEON MAKES.



At Napoleon, we understand that every detail matters. We know that even the smallest details add up to make a big difference when curating your perfect grilling experience.

EVERY. DETAIL. MATTERS.





MOBILE APP CONTROL.

Set and monitor your cooking temperature, food probes, and alerts directly from the mobile app for professional-level results at your fingertips.

SMARTGLOW™ TECHNOLOGY WITH SAFETYGLOW™ KNOBS

Features LED lighting on knobs to give you a clear visual of your burner levels at a glance. A glowing red centre intensifies as you increase the heat, while a softer orange hue is visible for lower settings. This combined with Napoleon's exclusive SafetyGlow™ knobs that glow red when turned on, providing an instant visual cue when the gas is on



*665 and 500 Prestige PRO models only.







INTELLIGENT GAS AUTOMATION.

The grill adjusts heat automatically when the lid is opened, maintaining perfect temperature control without manual adjustments.



THE PRESTIGE® PRO SERIES

Experience innovation in grilling technology.



Prestige® Pro 500
PRO500VXRSIBSS



Prestige® Pro 665 Elite
PRO665VXRSIBSS



Prestige® Pro 825 Classic
PRO825RSBI



SMARTER GRILLING STARTS HERE.





PRESTIGE® PRO 500

Meet the Prestige® PRO 500, where precision engineering and everyday convenience come together in a grill designed for real cooks and real results. Crafted from high-performance stainless steel and loaded with smart features, this grill is built to impress.

Experience steakhouse-quality sears in seconds with the infrared SIZZLE ZONE®, heating up to 1800°F in 30 seconds. Added HeatBoost™ Reflector technology reflects heat back up to ensure heat is not lost and improves evenness of heat.

Cook with confidence at any hour thanks to integrated hood lights and LED-lit control knobs with Smart Mode guidance. Metal knobs with dual LED rings offer intuitive visual feedback, helping you grill with precision even in low light. Thoughtful details like hidden warming rack storage, sturdy side shelves, built-in hooks, and a bottle opener add utility without clutter. Whether you're perfecting a weeknight meal or hosting a weekend crowd, the Prestige® PRO 500 delivers smart performance, bold flavour, and total control.

PRESTIGE® PRO 500

Introducing the Prestige® PRO 500, the smart, sleek grilling solution that combines cutting-edge technology, thoughtful design, and reliable power for flawless meals every time.



PRO500VXRSIBPSS



NATURAL GAS OR PROPANE
82k BTU

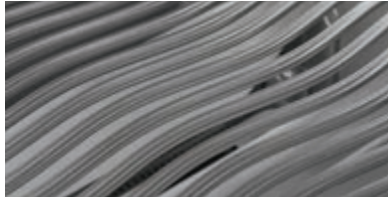
0 TO 1800°F IN 30 SECONDS
SIZZLE ZONE®

COOKS UP TO
31 BURGERS*

GRILL TO PERFECTION
4 BURNERS

*Grill capacity based on 4" burgers

INSIDE



ICONIC WAVE™ COOKING GRIDS

9.5mm thick stainless steel grids retain heat evenly and keep food from falling through.



HEATBOOST™ REFLECTOR

Reflects the heat back up to ensure heat is not lost. To accommodate user use of opening the lid. Improves evenness of heat and cooking performance.



INTELLIGENT GAS AUTOMATION

The grill adjusts heat automatically when the lid is opened, maintaining perfect temperature control without manual adjustments.



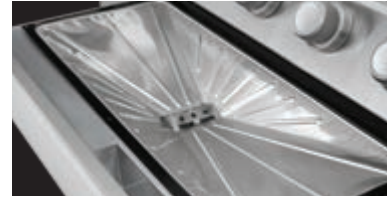
SPACE-SAVING WARMING RACK STORAGE

Slides neatly behind the rear infrared burner when not in use.



ACCESSIBLE STORAGE

Rotisserie rod tucks neatly into a rear-mounted hook, while the forks stow neatly into inside cabinet door.



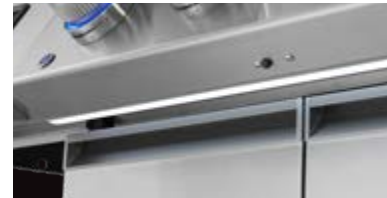
EASYSOON™ PRO DRAWER

Accessible drip tray with vented cap to manage airflow and heat retention.



JETFIRE™ 2.0 IGNITION

Enhanced one-spark technology for reliable quick and easy ignition.



LED LIGHTING

Integrated LED lighting under the control panel that illuminates inside drawers ensures everything is easy to find, even after dark. Hood lights offer full visibility while grilling at night.



ROTISSERIE-READY ROASTING

Roast full turkeys using the infrared rear rotisserie burner with included high capacity rotisserie kit.



SMARTSWITCH™

The grill will ship in Traditional Mode, so you can fire it up and start grilling immediately. When you're ready for the next level, simply flip the SmartSwitch™ to ignite Smart Mode for precise, hands-free temperature control.

OUTSIDE



HIGH-HEAT SEAR ZONE

The SIZZLE ZONE® heats up to 1800 F in less than 30 seconds for steakhouse-quality sears and fast meals.



SMARTGLOW™ TECHNOLOGY

Features LED lighting on knobs to give you a clear visual of your burner levels at a glance. A glowing red centre intensifies as you increase the heat, while a softer orange hue is visible for lower settings.



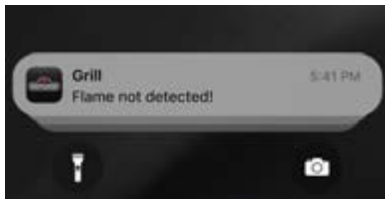
CONVENIENT HOOKS & BOTTLE OPENER

Built-in hooks and a bottle opener make it easy to keep your accessories close at hand.



WIRED PROBES FOR PRECISION

Supports 3 wired and 2 wireless probes, allowing you to monitor food temperature directly from the mobile app or LCD screen.



REAL-TIME ALERTS & AUTO SHUT-OFF

Receive instant alerts if the flame goes out, with automatic gas shut-off after 30 seconds for safety and peace of mind.



GUIDED LED LIGHTING

Smart LED indicators on the burner knobs guide you for indirect or direct cooking, ensuring you use the right burners at the right time.



SAFETYGLOW™ KNOBS

Do so much more than just ignite the burners, they prioritize your safety. Innovative knobs glow red when turned on, providing an instant visual cue.



SMOOTH MOBILITY

Powder-coated grey castor wheels ensure easy movement around your outdoor space, while optional leveling feet provide a built-in aesthetic.



MOBILE APP CONTROL

Set and monitor your cooking temperature, food probes, and alerts directly from the mobile app for professional-level results at your fingertips.



ALWAYS

LIFETIME LIMITED WARRANTY

Built to last

8-IN-1 COOKING VERSATILITY

Grill, griddle, smoke, sear, roast, bake, use charcoal, or go hands-free with Smart Mode, all in one unit. *some accessories sold separately

QUICK TIME-TO-TEMP

Rapid heat-up gets you grilling faster. No waiting around.

TRADITIONAL MODE OR SMART MODE

Switch easily between traditional grilling and Smart Mode for precise, hands-free temperature control via app or LCD screen.

CRAFTED TO COMMAND.





PRESTIGE® PRO 665 ELITE

Step into the future of outdoor cooking with the Prestige® PRO 665 Elite, a masterpiece of culinary engineering that blends breakthrough innovation with professional-grade performance. Designed for those who expect more from their grill, the PRO 665 Elite delivers unmatched functionality wrapped in sleek sophistication.

From its expansive cooking space, large enough to cook a turkey, to the intelligent lighting and safety features that work in harmony with your every move, this grill redefines control. Integrated smart technology allows for both wired and wireless probe cooking, while precision cut sear plates and flame sensors ensure a flawless cook every time.

Built with a chef's needs in mind, every inch is engineered for experience, soft-close drawers with 200 lbs capacity, an electric smoker box that lets you infuse flavour with ease and an included Rotisserie Kit for juicy slow roasted meals. Whether you're preparing a weeknight meal or hosting a weekend feast, the Prestige PRO 665 Elite makes perfection possible.

PRESTIGE® PRO 665 ELITE

Introducing the Prestige® PRO 665 Elite, where culinary mastery begins. This next generation of grilling, offers power, precision, and premium design crafted for those that demand more.



PRO665VXRSIBPSS

NATURAL GAS OR PROPANE

94k BTU

0 TO 1800°F IN 30 SECONDS

SIZZLE ZONE®

COOKS UP TO

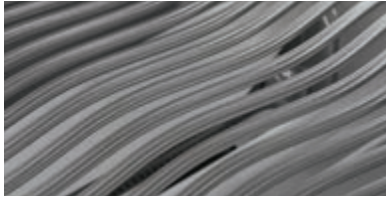
41 BURGERS*

GRILL TO PERFECTION

5 BURNERS

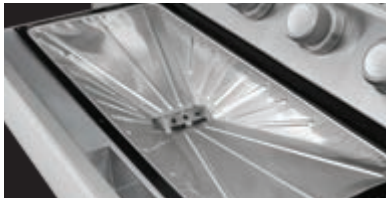
*Grill capacity based on 4" burgers

INSIDE



ICONIC WAVE™ COOKING GRIDS

9.5mm thick stainless steel grids retain heat evenly and keep food from falling through.



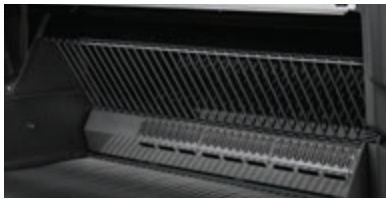
EASYSOON™ PRO DRAWER

Accessible drip tray with vented cap to manage airflow and heat retention.



JETFIRE™ 2.0 IGNITION

Enhanced one-spark technology for reliable quick and easy ignition.



SPACE-SAVING WARMING RACK STORAGE

Slides neatly behind the rear infrared burner when not in use.



INTELLIGENT GAS AUTOMATION

The grill adjusts heat automatically when the lid is opened, maintaining perfect temperature control without manual adjustments.



SMARTSWITCH™

The grill will ship in Traditional Mode, so you can fire it up and start grilling immediately. When you're ready for the next level, simply flip the SmartSwitch™ to ignite Smart Mode for precise, hands-free temperature control.



BUILT-IN ELECTRIC SMOKER BOX

Add wood chips or chunks without opening the lid for rich, smoky flavour with up to 45 minutes of burn time.



HEATBOOST™ REFLECTOR

Reflects the heat back up to ensure heat is not lost. To accommodate user use of opening the lid. Improves evenness of heat and cooking performance.



ORGANIZED & ACCESSIBLE STORAGE

Soft-close drawers and custom-fit compartments keep your tools secure, hidden, and always within reach. Rotisserie rod tucks neatly into a rear-mounted hook, while the forks stow cleanly in the top drawer.



LED LIGHTING

Integrated LED lighting under the control panel that illuminates inside drawers ensures everything is easy to find, even after dark. Hood lights offer full visibility while grilling at night.



ROTISSERIE-READY ROASTING

Roast full turkeys using the infrared rear rotisserie burner with included high capacity rotisserie kit.

OUTSIDE



HIGH-HEAT SEAR ZONE

The SIZZLE ZONE® heats up to 1800 F in less than 30 seconds for steakhouse-quality sears and fast meals.



SMARTGLOW™ TECHNOLOGY

Features LED lighting on knobs to give you a clear visual of your burner levels at a glance. A glowing red centre intensifies as you increase the heat, while a softer orange hue is visible for lower settings.



CONVENIENT HOOKS & BOTTLE OPENER

Built-in hooks and a bottle opener make it easy to keep your accessories close at hand.



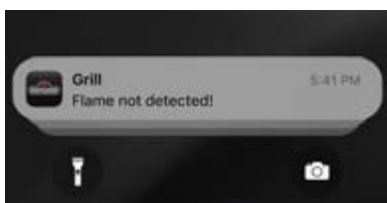
BUILT-IN SPICE DRAWER

Keeps your sauces and seasonings close by and clutter-free.



WIRED PROBES FOR PRECISION

Supports 3 wired and 2 wireless probes, allowing you to monitor food temperature directly from the mobile app or LCD screen.



REAL-TIME ALERTS & AUTO SHUT-OFF

Receive instant alerts if the flame goes out, with automatic gas shut-off after 30 seconds for safety and peace of mind.



GUIDED LED LIGHTING

Smart LED indicators on the burner knobs guide you for indirect or direct cooking, ensuring you use the right burners at the right time.



SAFETYGLOW™ KNOBS

Do so much more than just ignite the burners, they prioritize your safety. Innovative knobs glow red when turned on, providing an instant visual cue.



SMOOTH MOBILITY

Powder-coated grey caster wheels ensure easy movement around your outdoor space, while optional leveling feet provide a built-in aesthetic.



DURABLE SIDE SHELVES

Sturdy side shelves with hidden handles offer mobility and strength for all your grilling tools and prep.



MOBILE APP CONTROL

Set and monitor your cooking temperature, food probes, and alerts directly from the mobile app for professional-level results at your fingertips.



ALWAYS

LIFETIME LIMITED WARRANTY

Built to last

8-IN-1 COOKING VERSATILITY

Grill, griddle, smoke, sear, roast, bake, use charcoal, or go hands-free with Smart Mode, all in one unit. *some accessories sold separately

QUICK TIME-TO-TEMP

Rapid heat-up gets you grilling faster. No waiting around.

TRADITIONAL MODE OR SMART MODE

Switch easily between traditional grilling and Smart Mode for precise, hands-free temperature control via app or LCD screen.

PRESTIGE® PRO 825 CLASSIC



Integrated Wood
Chip Smoker Tray



Two-Stage
Power Side Burner



Rear Infrared
Rotisserie Burner



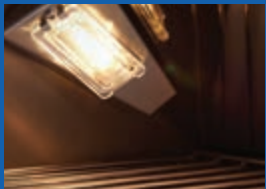
Dual-Level Stainless
Steel Sear Plates



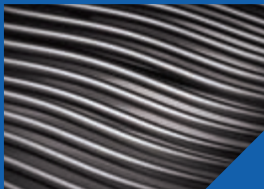
LED Spectrum
NIGHT LIGHT™ Control
Knobs with SafetyGlow™



Proximity Lighting
Projects Napoleon Logo



Interior Lights for Late
Night Entertaining



9.5 mm Stainless
Steel Iconic WAVE™
Cooking Grids

The Prestige® PRO Series PRO825RSBI twin-head grill with rear infrared burner, power side burner and dedicated infrared **SIZZLE ZONE**® bottom burners. This grill has everything you need and more. It is the ultimate grilling machine.



- Space-saving **LIFT EASE**™ lid with center-gravity technology
- Rear infrared burner and commercial-quality rotisserie kit with 4 forks
- Twin-head cooking system with two infrared **SIZZLE ZONE**® bottom burners and stainless steel tube warming burner
- Two-stage power side burner with a circular infrared burner and outer flame burner
- **JETFIRE**™ ignition lights each burner independently with a jet of flame
- Stainless steel side shelves with beverage holders and ice/marinade bucket with cutting board
- Soft-close cabinet doors with interior lighting and **EASY GLIDE**™ soft-close drawers
- **ULTRA-GLIDE**™ propane tank tray for easy access (propane unit only)

NATURAL GAS OR PROPANE
123k BTU

0 TO 1800°F IN 30 SECONDS
SIZZLE ZONE®

COOKS UP TO
52 BURGERS*

GRILL TO PERFECTION
6 BURNERS



PRO825RSBI



*Grill capacity based on 4" burgers





PRESTIGE® PRO 500

PRESTIGE® PRO 665 ELITE

PRESTIGE® PRO 825 CLASSIC

	Connected	Non-connected
	<ul style="list-style-type: none"> 9.5mm stainless steel cooking grids Interior hood lights LED lighting illuminated drawers Intelligent gas automation Guided LED Lighting 3 wired probes Easy Clean™ PRO Drawer 	<ul style="list-style-type: none"> 9.5mm stainless steel cooking grids Hood and cabinet interior lights Proximity lighting Ultra-Glide tank storage
	16,000 BTU side burner	17,000 BTU power range side burner
	SmartGlow™ Technology with SafetyGlow™ Knobs	LED Spectrum SafetyGlow™ Knobs
	Infrared rear burner with 4-fork rotisserie kit	Infrared rear burner with 4-fork rotisserie kit
	Infrared SIZZLE ZONE™ side burner	Two-stage power range side burner
Made in Canada		
	Integrated electric smoker box	Integrated smoker tray

LIFETIME LIMITED WARRANTY

BUILT-IN PRESTIGE® PRO

Napoleon's grill heads are the perfect fit for your new outdoor kitchen. They can be integrated into your own design using non-combustible materials or our Oasis™ Modular Islands.



BIPRO825RBI
Opening dimensions:
52" w x 20⁵/₈" d x 8 ⁷/₈"
(133 cm w x 52 cm d x 23 cm h)

**CREATE A 5-STAR MEAL
WITHOUT LEAVING HOME.**



UPGRADE YOUR GRILLING ACCESSORIES



PREMIUM GRILL SPATULA

GATL007



PREMIUM TONGS

GATL008



PREMIUM GRILL BRUSH WITH STAINLESS STEEL BRISTLES

GABR007



PREMIUM GRILL TOOL SET

GATL006



PIZZA STONE

70084



PIZZA PAN

56066



PIZZA SPATULA

70003



INTERIOR/EXTERIOR GRILL CLEANER

62042/62044



BAMBOO CUTTING BOARD

70113



DRIP PAN LINER

62070/71



GENUINE LEATHER HEAT-RESISTANT GLOVES

62147



PRO INFUSER/ROASTER

56067



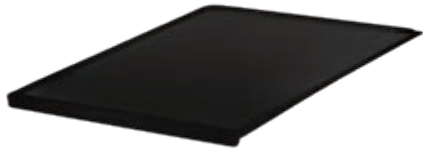
ROTISSERIE GRILL BASKET

64000



MULTIFUNCTIONAL WARMING RACK

71500



GRIDDLE INSERT

56041



STAINLESS STEEL GRIDDLE INSERT

56094



CAST IRON FRYING PAN

56053



CAST IRON DUTCH OVEN

56059

COOKING STYLES EXPLAINED DIRECT VS. INDIRECT HEAT



Cooking over **DIRECT HEAT** entails positioning your food directly above the flame, perfect for searing steaks, thinner cuts of meat, and vegetables. Keep the lid closed to cook faster than with the lid up. Anything less than two inches thick is typically cooked using **DIRECT HEAT**.

INDIRECT HEAT is similar to baking—food is placed over the unlit burner with the other side on high. This is an excellent way to cook tough cuts of meat that require a low and slow cooking approach. **INDIRECT HEAT** is ideal for including a smoker pipe for extra flavour.

Use a **ROTISSERIE** to seal in juices, provide a beautiful sear and self-baste larger cuts of meat. It is a hands-off cooking method you can enjoy with the rear **ROTISSERIE** burner.

Napoleon's innovative **INFRARED SIDE AND REAR BURNERS** produce intense 1800°F heat to instantly sear meat and lock in flavour and juice.

GUIDED LIGHTING FOR EVERY COOKING STYLE

Whether you're grilling burgers over high heat or slow-roasting a **ROTISSERIE** chicken, the PRO 665 and 500 guides you with smart LED burner indicators.

COOKING WITH CHARCOAL ON YOUR GAS GRILL

A Napoleon Exclusive—the convenience of gas with the flavour of charcoal—we've got it covered! Napoleon's charcoal tray fits your existing grill and lights easily with your gas burner. No need for lighter fluid!

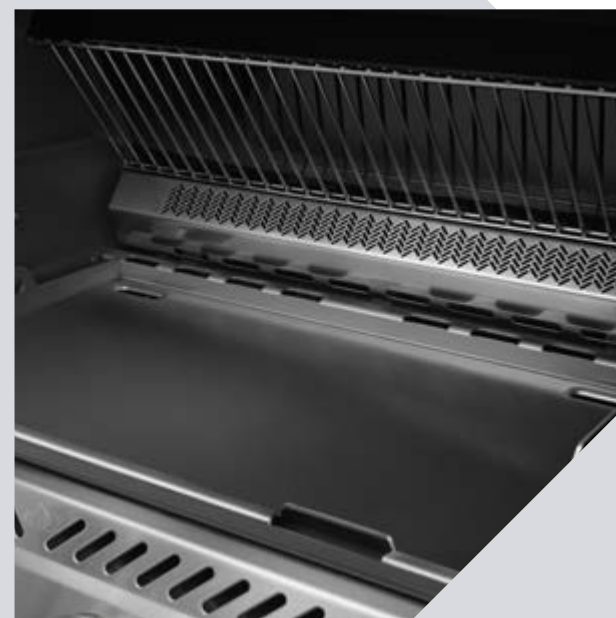
Enjoy the the freedom to switch from gas to charcoal with ease. Simply replace your sear plates with the charcoal tray, fill with charcoal, then light with the burners on your grill. Replace your cooking grids and you're cookin' with charcoal!



67732

TRANSFORM YOUR GRILL

Effortlessly convert your grill with our Premium Stainless Steel Griddle Insert. Ideal for searing, sautéing, and stir-frying, this griddle offers a generous cooking surface and provides ample space to cook with ease. Achieve an epic sear on steaks, cook juicy burgers, full breakfasts, and more. Enjoy a reliable cooking experience thanks to thick stainless steel construction and even heat distribution, plus the integrated grease traps capture drippings for easy cleanup. Save space and money, convert your existing grill into a griddle in a snap.



HOW DOES INFRARED COOKING WORK?

Infrared technology is innovative, using radiant energy similar to the sun. Low-frequency waves from the invisible part of the light spectrum travel from the infrared burner directly to your food without heating the surrounding air.

Napoleon infrared burners are designed with ceramic tiles with thousands of evenly spaced flame ports which heat up the ceramic up to a sizzling 1800°F in seconds, producing radiant infrared energy. This intense heat, or **SIZZLE ZONE®**, quickly sears your food, locking in moisture and flavour.

The results? Delicious, juicy meals in less time so whipping up the perfect meal is quick and easy every time.

GREAT FLAVOUR AND MOISTURE RETENTION

Radiant energy is delivered directly to the food, not the air so it cooks quickly, resulting in a greater retention of food weight.

MORE EFFICIENT

As infrared heats food directly, not the air around it, grilling year round is much easier.

THE ENVIRONMENTAL CHOICE!

Cooking your food with Napoleon's advanced infrared technology can reduce your gas consumption by up to 50%.

BTU Consumption

Traditional Grilling

Napoleon Infrared Grilling

READY-TO-GRILL IN 30 SECONDS



COOK THE PERFECT INFRARED STEAK.

1. Bring steak to room temperature, pat dry and season generously with salt and pepper.
2. Preheat your infrared burner for about one minute.
3. Place your steak on the preheated grid.
4. Sear for 1-2 minutes, turn 90-degrees and continue searing for 1-2 minutes.
5. Remove and rest for a rare to medium rare steak or continue cooking using indirect heat on your main grill head to the perfect doneness.

TIP: Choose a steak that is well-marbled; the more marbled it is inside, the more flavourful and tender your steak will be. A perfect steak size is about 1 ½ to 2 inches thick and 12 to 16 ounces.

ANATOMY OF THE PERFECT GRILL

2 large drip pans accessible from the front

Engaging LED Spectrum NIGHT LIGHT™ control knobs with SafetyGlow™ and interior lights for late night entertaining

9.5 mm stainless steel iconic WAVE™ cooking grids

Commercial-quality rotisserie kit and 4 forks utilizing the rear infrared burner

Features a reversible porcelainized cast iron cooking grid for round wok frying on one side and flat pan frying on the other. The contour construction ensures consistent and even cooking

Two-stage power side burner with a circular center infrared burner and outer flame burner for versatile cooking methods



Twin-head cooking system with two dedicated infrared SIZZLE ZONE® bottom burners and a stainless steel tube warming burner in between

Premium stainless steel side shelves with integrated beverage holders and ice/marinade bucket with cutting board

Stainless steel cooking system with JETFIRE™ ignition

Proximity lighting projects Napoleon Logo

ULTRA-GLIDE™ propane tank storage tray slides in and out for easy access (propane units only)

Soft-closing doors and drawers

Integrated wood chip smoker tray pulls out for easy filling and is lit with a dedicated gas tube burner

PRO825RSBI SHOWN

SPECIFICATIONS	PRO825RSBI	PRO665VXRSIBSS	PRO500VXRSIBSS
Lift EASE™ roll top lid	S	S	S
Lid color*	ss	ss	ss
Wi-Fi & Bluetooth® connectivity, LCD display	-	S	S
ACCU-PROBE™ temperature gauge	S	S	S
Instant, battery-free JETFIRE™ 2.0 ignition	-	S	S
Instant, battery-free JETFIRE™ ignition	S	-	-
Infrared ceramic bottom burners	2	-	-
Stainless steel bottom burners	6	5	4
Integrated wood chip smoker tray	S	-	-
Built-in electric smoker box	-	S	-
Stainless steel rear infrared rotisserie burner	S	S	S
Two-stage power side burner	S	-	-
Infrared SIZZLE ZONE® side burner	S	S	S
Stainless steel 9.5mm Iconic WAVE™ cooking grids	S	S	S
Integrated ice / marinade bucket and cutting board	S	-	-
LED SPECTRUM/NIGHT LIGHT™ with SafetyGlow™ control knobs	S	-	-
SmartGlow™ technology with SafetyGlow™	-	S	S
HeatBoost™ Reflector	-	S	S
Hybrid Fuel Flexibility	S	S	S
Intelligent gas automation	-	S	S
Mobile app control	-	S	S
Interior grill hood lights	S	S	S
Removable drip pan	S	S	S
EasyClean™ PRO drawer	-	S	S
Industrial locking caster wheels	S	S	S
Lifetime limited warranty	S	S	S
ACCESSORIES	PRO825RSBI	PRO665VXRSIBSS	PRO500VXRSIBSS
High capacity rotisserie kit	S	S	S
Charcoal tray	0	0	0
Heavy-duty cover	0	0	0
GRILL INPUTS (BTUs)	PRO825RSBI	PRO665VXRSIBSS	PRO500VXRSIBSS
Main infrared burners	24,000	-	-
Main tube burners	48,000	60,000	48,000
Side burner	17,000	16,000	16,000
Rear infrared burner	18,000	18,000	18,000
Smoker burner	8,000	-	-
Warming burner	8,000	-	-
Total	123,000	94,000	82,000
DIMENSIONS	PRO825RSBI	PRO665VXRSIBSS	PRO500VXRSIBSS
Total width in inches (cm) shelves up	94 ¼ (239)	76 ¾ (195)	66 ¼ (169)
Total depth in inches (cm)	25 ½ (65)	25 ½ (65)	25 ½ (65)
Total height in inches (cm) lid closed / lid open	51 (130) / 56 (142)	51 (130) / 56 (142)	51 ¾ (132) / 56 ¾ (144)

S = standard O = optional * Lid colors: ss = stainless steel, mk = matte black, † Rear and side burner



napoleon.com

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Authorized Dealer

Approved by Intertek Testing Services to standards in the USA and Canada: ANSI Z21.58 / CSA 1.6 - Outdoor Cooking Gas Appliances. All specifications and designs are subject to change without prior notice due to ongoing product improvements. Consult your owner's manual for complete installation and operating instructions and check all local and national Building Codes and Regulations. Not all features available on all models. Images and colors may not be exactly as shown. Napoleon is a trademark of Wolf Steel Group Inc. and is used under license.



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